

AMENDMENTS TO THE CLAIMS:

Please cancel claims 2- 5 without prejudice or disclaimer, and amend claims 1, 3, 6, 7, 9-13 and 15-18, as follows. This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

Claim 1 (Currently amended): A method of manufacturing fermented malt beverages, comprising the steps of:

conducting a malting process;

conducting a wort production process;

adjusting the concentration of original extract of wort to 12 to 13 weight%;

conducting a fermentation process; and

conducting a lagering process;

wherein said step of conducting a wort production process comprises the steps of:

adding α -glucosidase is added simultaneously with ground malt to brewing water to make a mash; and

prior to conducting a heat treatment on the mash to deactivate the α -glucosidase in a wort production process in the course of manufacturing the fermented malt beverages.

Claims 2-5 (Canceled).

Claim 6 (Currently amended): The method of manufacturing of claim 1, wherein ~~only malt is used as an ingredient~~ no adjunct is added with the brewing water to make a mash in the wort production process.

Claim 7 (Currently amended): The method of manufacturing of claim 1, wherein ~~malt and adjuncts are used as sugar ingredients~~ added to the malt in the mash.

Claim 8 (Original): Fermented malt beverages manufactured by the method of manufacturing of claim 1.

Claim 9 (Currently amended): A method of manufacturing beers, comprising the steps of:

conducting a malting process;

conducting a wort production process;

adjusting the concentration of original extract of wort to 13-30 weight %;

conducting a fermentation process wherein α -glucosidase is ~~made act~~ added ~~in the fermentation process in the high gravity brewing of beer;~~ and

conducting a lagering process.

Claim 10 (Currently amended): A method of manufacturing beers, comprising the steps
of:

conducting a malting process;
conducting a wort production process;
adjusting the concentration of original extract of wort to 13-30 weight %;
conducting a fermentation process wherein α -glucosidase is ~~made act in a fermentation~~
process in the high gravity brewing of beer to reduce acetic acid production added, such that the
acetic acid concentration is less than in the process performed in the absence of α -glucosidase; and
conducting a lagering process.

Claim 11 (Currently amended): The method of manufacturing beers of claim 9, wherein
a brewer's yeast or a yeast for brewing other than a brewer's yeast is ~~used~~ added during the
fermentation process.

Claim 12 (Currently amended): The method of manufacturing beers of claim 11, wherein
~~the yeast for brewing other than a brewer's yeast is one or more selected from the group consisting~~
of a sake yeast, a wine yeast, and a shochu yeast, is added during the fermentation process.

Claim 13 (Currently amended): The method of manufacturing beers of claim 9, wherein
the concentration of original extract of wort is ~~[[13-30]]~~ 18-25 weight %.

Claim 14 (Original): The method of manufacturing beers of claim 9, wherein the amount of α -glucosidase used is 50-400 ppm per the malt amount.

Claim 15 (Currently amended): A method of manufacturing low-calorie beers, comprising the steps of:

conducting a malting process;

conducting a wort production process;

adjusting the concentration of original extract of wort to 12-30 weight %;

conducting a fermentation process wherein α -glucosidase is ~~made act~~ added in the fermentation process, ~~to enhance such that the~~ real degree of fermentation in brewing is greater than in the process performed in the absence of α -glucosidase; and

conducting a lagering process.

Claim 16 (Currently amended): The method of manufacturing low-calorie beers of claim 15, wherein a brewer's yeast or a yeast for brewing other than a brewer's yeast is ~~used~~ added during the fermentation process.

Claim 17 (Currently amended): The method of manufacturing low-calorie beers of claim 16, wherein ~~the yeast for brewing other than a brewer's yeast is~~ one or more selected from the group

consisting of a sake yeast, a wine yeast, and a shochu yeast is added during the fermentation process.

Claim 18 (Currently Amended): The method of manufacturing low-calorie beers of claim 15, wherein the concentration of original extract of wort is ~~over 10 and not more than 30~~ 13-30 weight %.

Claim 19 (Original): The method of manufacturing low-calorie beers of claim 15, wherein the amount of α -glucosidase used is 50-400 ppm per the malt amount.